

Gluten Free Xinxim Recipe

From Freefromg.com

Xinxim Ingredients:

Juice of 3 Limes

1 Tablespoon Shrimp Paste

2 Tablespoons Smooth Peanut Butter

200ml Coconut Milk

1 Knorr Fish Stock Cube (or any other gluten free brand)

50ml Boiling Water

1 Medium Onion

25g Butter

1 Garlic Clove

1 Tablespoon Unrefined Palm Oil (not the most environmentally friendly ingredient I know, but it gives Xinxim its colour)

Those ingredients make up enough Xinxim sauce for 2-4 people. Here's how ridiculously easy it is to make...

Directions:

- Chop the onion finely or use a whizzy wizz chopper thing like I do
- Crush the garlic or add it to the chopper
- Make a fish stock with the cube and water
- Juice the limes (don't use the bottle stuff, yuck!)
- Heat a wok on high and melt the palm oil
- Add the butter
- Add the onions and garlic and fry until soft
- Add the shrimp paste and peanut butter
- Stir into the wok to make a paste
- Add the lime juice, fish stock and stir
- Lower the heat to medium to low
- Pour in the coconut milk and stir until the colour of the sauce is even
- Simmer gently for a couple of minutes